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(54) PRESERVATION OF MEAT OF TUNA

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(57) PURPOSE: To contrive to maintain freshness of tuna meat and to prevent change in color, by making tuna meat subjected to extremely low- temperature freeze treatment into a block state, packing in vacuum and then carrying out freeze treatment again.

CONSTITUTION: Tuna meat subjected to extremely low-temperature freeze treatment at $-60\pm5^{\circ}\text{C}$ is made into a block state, packed in vacuum into a packaging material made of synthetic resin such as PE film or PP film and the gap between the frozen tuna meat in a block state and the packaging material is made into a sealed state. Then the tuna meat is subjected to freeze treatment again at $\leq -20^{\circ}\text{C}$.

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